

**Listing of Claims:**

Provided below is a complete set of claims as currently pending. Please amend the claims as noted.

1. (currently amended) A method for improving bile acid binding functionality of a farinaceous food product or food product intermediate comprising short chain beta-glucan, comprising:
  - obtaining a short chain beta glucan having a molecular weight of less than about 5,000 Da from a grain;
  - providing a first food product or food product intermediate;
  - adding said beta-glucan into said first food product or food product intermediate;
  - adding to the first food product or food product intermediate at least one modifying agent to provide a second food product or food product intermediate with improved bile acid binding functionality; and
  - preparing the second food product or food intermediate.
2. (originally filed) The method of claims 1 wherein the modifying agent is an enzyme.
3. (originally filed) The method of claims 1 wherein the enzyme is a 1→4 beta glucanase.
4. (originally filed) The method of claim 3 wherein the 1→4 beta glucanase comprises laminex BG.
5. (originally filed) The method of claim 3 wherein the 1 → 4 comprises multifect B.
6. (cancelled)
7. (currently amended) The method of claim 6 1, wherein the short chain beta glucan has a molecular weight which is in the range of about 500-2500 Da.

8. (currently amended) The method of claim 6 1, wherein the short chain beta glucan has a molecular weight which is in the range of about 900-1800 Da.
9. (originally filed) The method of claim 1, further comprising contacting the food product or food product intermediate with an additional modifying agent so as to provide modified short chain beta-glucan.
10. (originally filed) A food product or food product intermediate having improved bile acid binding capacity comprising;  
a grain selected from the group consisting of oat, barley, wheat or corn;  
a modifying agent; and  
a short chain or modified short chain beta glucan having an average molecular weight of less than 5,000 Da.
11. (currently amended) A cereal product with improved bile acid binding functionality, comprising;  
short chain beta glucan having a molecular weight of less than about 5,000 Da. or  
modified short chain beta glucan; and  
wherein the short chain beta glucan or modified short chain beta glucan resulted from *in situ* modification of native beta glucan in the cereal.
12. (cancelled)
13. (originally filed) The cereal product of claim 11, wherein the short chain beta glucan is in the range of about 900-1800 Da.
14. (originally filed) The cereal product of claim 11, wherein the *in situ* modification comprises enzymatic treatment.
15. (originally filed) The cereal product of claim 11, wherein the enzymatic treatment comprises treatment with a 1→4 beta glucanase.

16. (originally filed) The cereal product as recited in claim 11 wherein the cereal product is selected from the group consisting of ready-to-eat cereals, cereal bars, cookies, granola bars, snack bars, chews, breads, ready to eat meals and muffins.

17. (originally filed) A food product or food intermediate as recited in claim 10, wherein the food product is selected from the group consisting of ready-to-eat cereals, cereal bars, cookies, granola bars, snack bars, chews, breads, ready to eat meals and muffins and dairy products.

18. (originally filed) A method for improving the bile acid binding functionality of a food product or food product intermediate having native beta glucan as a component, comprising:

contacting the food product or food intermediate with at least one 1→4 beta glucanase; and

increasing the temperature of the food product or food intermediate to 110°C for at least about 45 minutes to provide the food product or food intermediate comprising short chain beta glucan or modified short chain beta glucan.

19. (originally filed) A method for improving bile acid binding functionality of a food product or food product intermediate as recited in claim 1, wherein the short chain beta glucan retains at least 10% of starch and protein associated with such grain.

20. (originally filed) A food product or food product intermediate as recited in claim 10, wherein the short chain beta glucan retains at least 10% of starch and protein associated with such grain.